

RANGE COMPOSITION

N 900: a range of over 150 models for the professional caterer designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected in the total modularity of the range that ensures innumerable configurations, either free-standing, bridged or cantilever. N900 demonstrates how advanced technology can satisfy the needs of the professional caterer. The models detailed on this sheet are 2 top gas versions ideal for uniform cooking using pots and pans, even large size ones.



200228

N 900

GAS HOBS **ZANUSSI**
PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Burners in stainless steel with a self-stabilizing flame. Each burner has 2 branches with 4 flame lines.
- ◆ Piezo ignition.
- ◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch-Brite finish.
- ◆ All models have right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- ◆ Cooking hob in smooth-surfaced carbon steel, guaranteeing temperature uniformity for low temperature cooking, enabling either uniform temperature across the whole hob, 2 different temperature zones on the same hob or heating of only one section of the hob.
- ◆ Easy to remove hob plate.
- ◆ The special design of the control knob system guarantees against water infiltration.
- ◆ Main connections can be via the

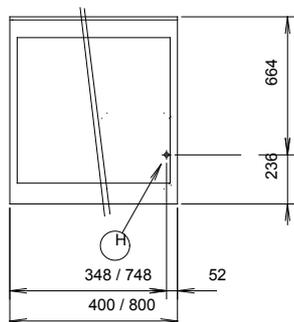
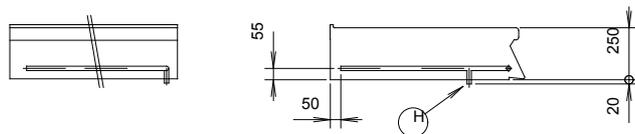
base or the rear of the unit.

- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ All top models can be easily mounted on the refrigerated base, open base cupboards, bridging supports or cantilever systems.
- ◆ IPX5 water protection.

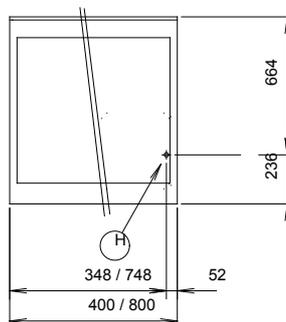
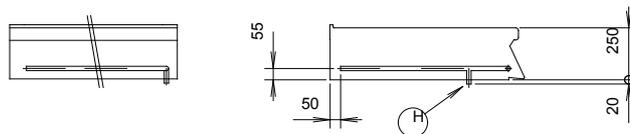
necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

* In accordance with CE regulations for gas models belonging to Class B11 (power over 14 kW), it is

| TECHNICAL DATA | | |
|------------------------------------|-------------------|-------------------|
| CHARACTERISTICS | MODELS | |
| | NTRG400 200228 | NTRG800 200229 |
| Power supply | Gas | Gas |
| External dimensions - mm | | |
| width | 400 | 800 |
| depth | 900 | 900 |
| height | 250 | 250 |
| Cooking surface | | |
| type | Smooth | Smooth |
| material | Mild Steel | Mild Steel |
| Cooking surface dimensions - mm | | |
| width | 350 | 750 |
| depth | 650 | 650 |
| Working temperature - min/max - °C | 120, 400 | 120, 400 |
| Power - kW | | |
| gas | 8 | 16 |
| Net weight - kg. | 53 | 105 |



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LEGEND

| | NTRG400 200228 | NTRG800 200229 |
|--------------------|-------------------|-------------------|
| H - Gas connection | 1/2" | 1/2" |

OPTIONAL ACCESSORIES

| ACCESSORIES | MODELS | |
|--|-------------------|-------------------|
| | NTRG400 200228 | NTRG800 200229 |
| 2 SIDE COVERING PANELS FOR TOP-D=900MM | 206278 | 206278 |
| CHIMNEY UPSTAND 400MM | 206303 | |
| CHIMNEY UPSTAND 800MM | | 206304 |
| DRAUGHT DIVERTER WITH 120 MM DIAMETER | 206126 | |
| DRAUGHT DIVERTER WITH 150 MM DIAMETER | | 206132 |
| FLUE CONDENSER FOR 1 MODULE DIAM.150MM | | 206156 |
| FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM | 206155 | |
| FRONTAL HANDRAIL 1200 MM | 206191 | 206191 |
| FRONTAL HANDRAIL 1600 MM | 206192 | 206192 |
| FRONTAL HANDRAIL 400 MM | 206166 | 206166 |
| FRONTAL HANDRAIL 800 MM | 206167 | 206167 |
| JUNCTION SEALING KIT | 206086 | 206086 |
| LARGE HANDRAIL(PORIONING SHELF)400 MM | 206185 | 206185 |
| LARGE HANDRAIL(PORIONING SHELF)800 MM | 206186 | 206186 |
| MATCHING RING FOR FLUE CONDENSER 150DIAM | | 206133 |
| PAIR OF COVERING STRIPS FOR END ELEMENTS | 206234 | 206234 |
| PRESSURE REGULATOR FOR GAS UNITS | 927225 | 927225 |
| REAR FLUE UPSTAND FOR LARGE CHIMNEY | | 206160 |
| REAR FLUE UPSTAND FOR SMALL CHIMNEY | 206159 | |
| SIDE HANDRAIL-RIGHT/LEFT HAND | 206165 | 206165 |
| WATER COLUMN EXTENSION FOR 900 LINE | 206290 | 206290 |
| WATER COLUMN WITH SWIVEL ARM | 206288 | 206288 |



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